

\$15 LUNCH MENU

FRIDAY - SUNDAY LUNCH 12PM - 3PM

ADD A SCHOONER OF HOUSE BEER / CIDER, OR WINE FOR \$5

AMERICAN CHEESEBURGER (G+)

MSA certified Black Angus beef patty topped with lettuce, tomato, cheese, pickles, ketchup and mustard on a brioche bun or iceberg lettuce wrap.
Served with a side of fries with secret seasoning.
Gluten Free/Vegan Buns - \$2 extra

FRIED CHICKEN BURGER (G+)

Crispy buttermilk battered chicken thigh with jalapeño pepper coleslaw and dijonaise on a brioche bun or iceberg lettuce wrap.
Served with a side of fries with secret seasoning.
Gluten Free/Vegan Buns - \$2 extra

FISH BURGER (G+)

New Zealand Blue Whiting coated in a rosemary and ginger beer batter with American cheese and tartare sauce on a brioche bun or iceberg lettuce wrap.
Served with a side of fries with secret seasoning.
Gluten Free/Vegan Buns - \$2 extra

CHICKEN CAESAR SALAD (G+)

Cos lettuce tossed with bacon, chicken breast, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

ZUCCHINI AND MACADAMIA BURGER* (V) (V+) (N) (G+)

A handmade zucchini and macadamia nut patty served with gooey melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney on a brioche bun or iceberg lettuce wrap. Served with a side of fries with secret seasoning.
Gluten Free/Vegan Buns - \$2 extra

CLASSIC PARMA (G)

A free range, hormone free chicken breast, breaded with cornflakes and topped with a house made Napoli sauce and mozzarella. Served with a side of fries with secret seasoning.

PEPPERONI PIZZA (G+)

Cheese and pepperoni on a Napoli base.
Gluten free base -\$2.50 extra

A DOZEN BUFFALO WINGS (G+)

12 Local chicken wings sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

(V) VEGETARIAN
(G) GLUTEN FREE
(S) CONTAINS SOY
(D) DAIRY FREE

(V+) CAN BE MADE VEGAN
(G+) CAN BE MADE GLUTEN FREE
(N) CONTAINS NUTS
(D+) CAN BE MADE DAIRY FREE

ALL FRIED GLUTEN FREE ITEMS ARE COOKED IN THEIR VERY OWN FRYERS. HOWEVER PLEASE NOTE WE HAVE A SHARED KITCHEN SO CROSS CONTAMINATION MAY OCCUR.

ALL OUR DISHES MAY CONTAIN TRACES OF SOY, GLUTEN AND NUTS.

